

We claim:

1. A process for producing a fresh sausage product, comprising, co-extruding a strand of edible material to create a substantially uniform layer of an edible casing forming material around an inner strand of food material; coagulating said casing forming material to form a casing around said strand of food material; linking said strand into individual portions; and lubricating said casing forming material with a flowable anti-dehydration agent ("ada") just prior to, during or after said coextrusion.
2. A process according to claim 1 characterized by said food material containing fresh meat.
3. A process according to claim 1 characterized by said fresh sausage being a United Kingdom sausage.
4. A process according to claim 3 characterized by said United Kingdom breakfast sausage containing RUSK. *Ar*
5. A process according to claim 1 characterized by said ada being selected from the group of edible oils, edible fats, and/or polyhydric alcohols.
6. A process according to claim 5 characterized by the burning point of said edible oils, edible fats and/or polyhydric alcohols being above 70 degrees Celsius.

7. A process according to claim 1 characterized by said casing forming material having a dry matter of 3-25% by weight.
8. A process according to claim 1 characterized by the coagulation of said casing forming material involving the use of a cross linking agent set in contact with said casing forming material.
9. A process according to claim 1 characterized by the ada is co-extruded simultaneously with the casing forming material around an inner strand of food material.
10. A process according to claim 10 characterized by said ada forming a layer between the inner strand of food material and the outer layer of casing forming material.
11. A process according to claim 10 characterized by the ada being incorporated in a salt containing solution.
12. A process according to claim 1 characterized by the ada is applied by passing the strand of sausage through a bath containing said ada.
13. A process according to claim 1 characterized by the ada being applied by showering the strand of sausage with the ada fluid.
14. A process according to claim 1 characterized by that excess ada fluid removed from the sausage surface.